pH ENHANCED MEAT COMPOSITION AND METHOD FOR PRODUCING A pH ENHANCED MEAT COMPOSITION ABSTRACT OF THE DISCLOSURE

A pH enhanced meat composition is produced by increasing the moisture content of an initial comminuted meat composition and producing an ammonium hydroxide solution in the comminuted meat composition. Mechanical action is preferably applied to the moisture enhanced meat composition after or concurrently with producing the ammonium hydroxide solution in the composition. The resulting pH enhanced meat product may then be formed into a desired shape and set in that shape by cooking or some other setting technique.